

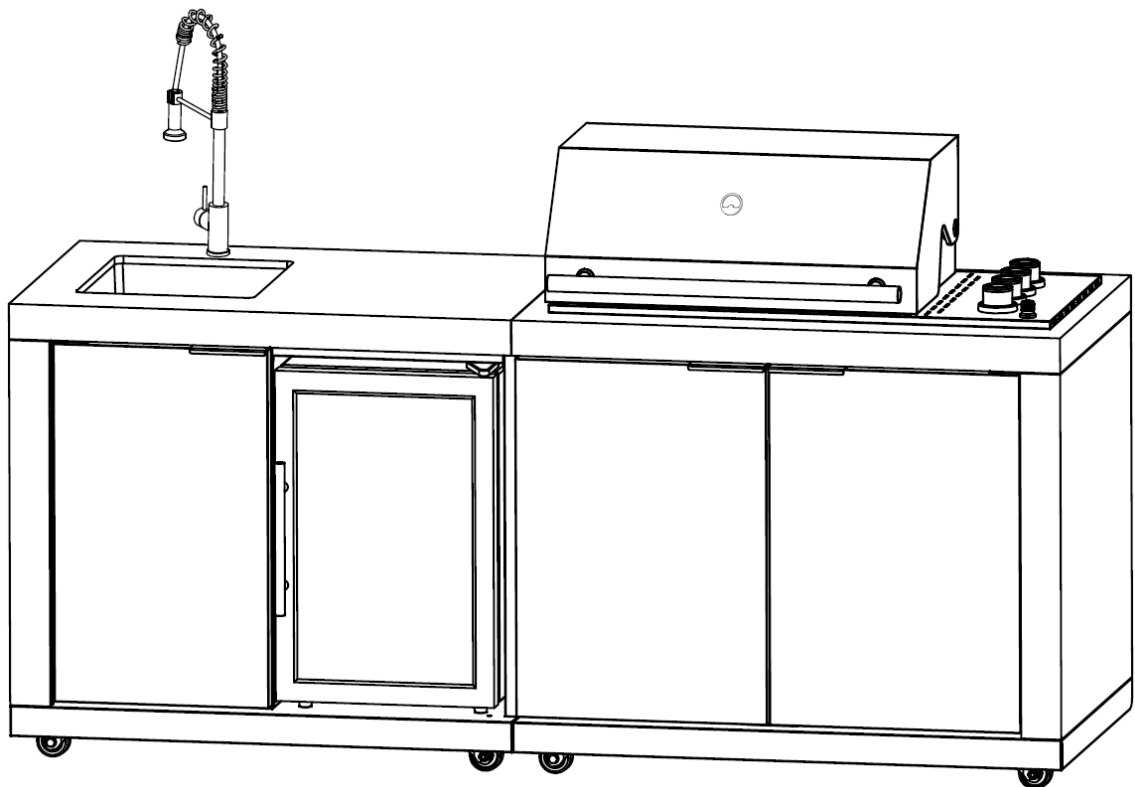


# USER MANUAL

OUTDOOR KITCHEN

## Outdoor Kitchen Suite With White Rock Beam Counter-top and Sides, 4 Burner Grill With 453 Sq. In. of Cooking Area And Stainless-Steel Sink and Faucet

Model: KM-OKS-3585



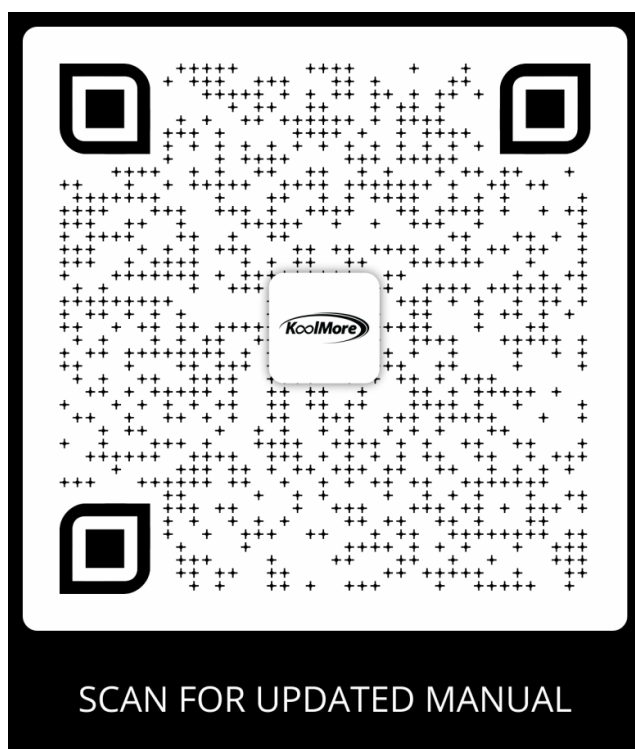
*Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.*

For any service related issues, please contact us:

☎ 718-576-6342    ✉ [support@koolmore.com](mailto:support@koolmore.com)

## Stay informed with the latest information for your KoolMore Appliance.

Scan the QR code below to access the most recent user manual on our website, which is constantly being updated and improved.



**If you need any assistance or have questions, our customer support team is here to help.**

**Phone- 718-576-6342 Email- [support@koolmore.com](mailto:support@koolmore.com)**

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside of the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is your proof of purchase and may also be needed for service under warranty.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this User Manual carefully to help you install, use, and maintain your unit.

Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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# Safety

## General Warnings

- Do not store or use gasoline, flammable liquids, or vapors near this or any other appliance.
- An LP cylinder not connected for use must not be stored near this or any appliance.

## California Proposition 65 Warning

Chemicals, including chromium (hexavalent compounds), known to the State of California to cause cancer, birth defects, or other reproductive harm, are found in and/or created by the combustion of natural gas, propane, butane, and other fuels. Always operate this appliance as instructed and only in well-ventilated areas.

For more information, visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## Placement and Location

- For outdoor use only.
- Never operate the grill in an enclosed area such as a garage, shed, breezeway, or under a sealed overhead structure.
- Keep the grill clear of trees, shrubs, windows, doors, and vents that may allow fumes to enter your home.
- This appliance is not intended for installation on recreational vehicles or boats.
- Maintain adequate clearance from overhead combustible materials such as patio covers.
- Keep the area around the grill clean and free of flammable materials, including rags, brooms, solvents, cleaning fluids, and gasoline.
- Do not use the grill, grill cabinet, or surrounding area as storage for flammable or plastic items.
- Do not store an LP cylinder near this or any appliance when not in use.

## Set-Up

Before installing a built-in grill, record the model number, serial number, and fuel type. This information is on the product label and should be stored for future reference.

All installations must comply with local codes, or in their absence:

- ANSI Z223.1 / NFPA 54 (Natural Gas and Propane Installation Code),
- CSA B149.1 (Natural Gas and Propane Installation Code), or
- CSA B149.2 (Propane Storage and Handling Code), as applicable.
- This grill must be connected to a grounded 120V outlet with a dedicated 15A GFCI breaker.
- Do not use extension cords unless absolutely necessary. If used, they must be outdoor-rated (W-A), GFCI-protected, and properly grounded.
- Do not install a fuse in the neutral or ground circuit.
- Do not ground the appliance to a gas or hot-water pipe.
- Keep electrical cords and the fuel supply hose away from heated surfaces.
- Remove all packaging material before operating the grill to avoid fire and smoke damage.
- Before first use, clean the entire grill—including grates—with hot, soapy water to remove manufacturing oils and residue.

## Danger – If You Smell Gas

- Turn off the gas at the source immediately.

- Extinguish all open flames.
- Open the grill lid.
- If the odor persists, move away from the appliance and contact your gas supplier or fire department.

## **Operation**

- Use the grill only for its intended purpose.
- If a burner goes out, turn all burner knobs to the OFF position, open the lid fully, and allow the gas to dissipate before re-igniting.
- Never operate the grill without the drip pan properly installed. Fire or explosion may result.
- Keep all electrical cords away from heated surfaces.
- Avoid operating the grill in windy conditions. If installed in a consistently windy area, a wind-break may be required.
- Do not line the grill with aluminum foil.
- When not in use, turn off the gas at the LP tank.
- Do not block required ventilation openings. Proper airflow is crucial in preventing gas buildup.
- Handle LP gas lines and connectors carefully. Do not drop or allow them to come into contact with metal cabinet surfaces.
- Do not use charcoal or charcoal briquettes in a gas grill.
- Regulators must always be installed. Operating without a regulator can lead to fire or explosion.
- Never leave the grill or side burners unattended while in use.
- Do not use water on grease fires.
- For internal grease fires: turn off the heat and cover with a lid, cookie sheet, or tray.
- For external grease fires: use baking soda or a dry-chemical/foam extinguisher.
- Keep clothing, pot holders, and other flammable materials away from hot surfaces. Avoid loose-fitting garments.
- Use only dry pot holders—moist ones can cause severe burns.
- Do not heat unopened containers on the grill; pressure buildup may cause an explosion.
- Avoid reaching over hot surfaces during use.

## **Maintenance and Repair**

- Insects, such as spiders, can build nests in burners, blocking airflow and potentially causing fires. Inspect and clean burners regularly.
- Unless instructed in this manual, do not attempt to repair or replace any part of the grill yourself.
- All services must be performed by a qualified technician. Unauthorized repairs may void the warranty.

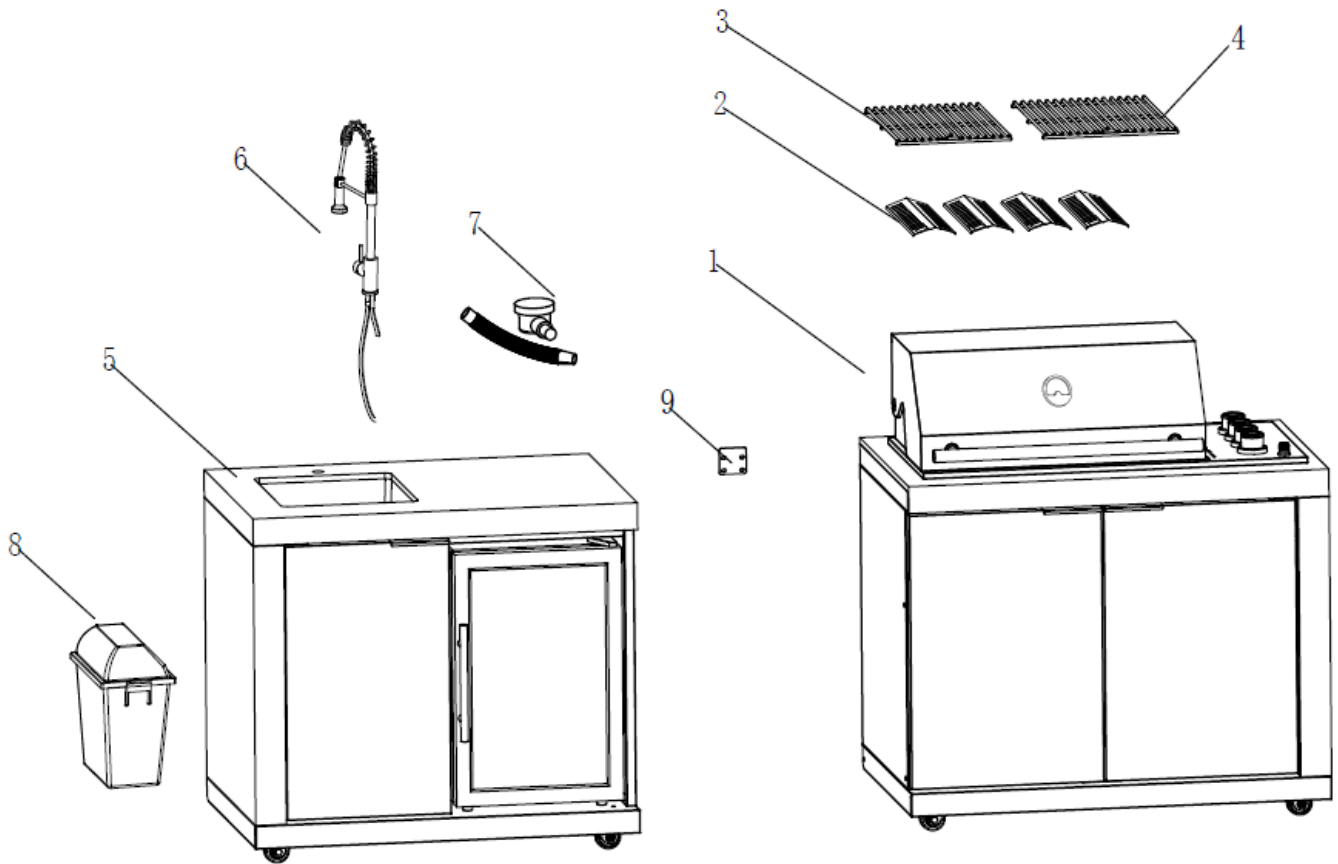
## **Storage**






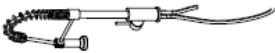
- Turn off the gas supply at the cylinder when the grill is not in use.
- Indoor storage is only permitted when the LP cylinder is disconnected and removed.





## **Precautions Regarding Children**

- Never leave children unattended near the grill.
- Do not store items that attract children near or under the appliance.
- Do not allow children to sit or stand on any part of the grill.

# Parts



No.	Part	Qty
1		1
2		4
3		1
4		1
5		1
6		1

No.	Part	Qty
7		1
8		1
9		1
10	 M6x10	7

# Installation

## Proper Location of the Grill

When selecting a location for your new grill, always ensure that the installation complies with all applicable State and local safety codes and requirements.

When planning the installation layout, consider access to gas lines and a 120V electrical outlet. This model is factory-configured for liquid propane (LP) and can be converted for natural gas (NG) using the appropriate conversion kit. If natural gas is used, select a location that minimizes the length of the gas line.

Because this unit includes a built-in refrigerator and other electrical components, a grounded, dedicated 15A / 120V power outlet is required. A GFCI-protected outlet may also be required, depending on local electrical codes.

When determining a suitable placement, consider exposure to wind, proximity to traffic paths, and the position of windows or doors that open directly into your home.

Place the grill enclosure only in areas with adequate ventilation. The size and configuration of your home and yard will influence the ideal location; however, as a general guideline, avoid placing the grill under or near windows that open into your home. Additional ventilation requirements are detailed later in this section.

The sides, bottom, and back of the grill enclosure must be at least 36 inches away from any combustible construction.

To reduce the risk of burn injury caused by reaching over a hot surface, avoid locating overhead cabinets or storage directly above the grill.

**This grill is designed for outdoor use only.**

## Carbon Monoxide Hazard

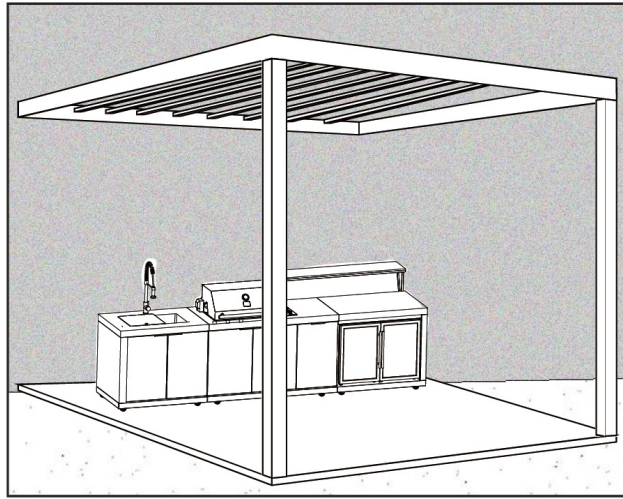
- This appliance can produce carbon monoxide, an odorless and potentially deadly gas.
- **Using this appliance in an enclosed space can kill you.**
- Never operate the grill in enclosed spaces such as a camper, tent, car, or home.

## Ensuring Proper Ventilation

Do not install your grill or barbecue island in any enclosed or partially enclosed area that is walled on two, three, or four sides. Such areas include—but are not limited to—garages, sheds, breezeways, patios, cabanas, or similar structures.

Even if an area has windows, screens, or ventilation systems, it may still be considered enclosed and hazardous for grill operation. Enclosed areas are not approved locations for installation.

Do **not** install your grill beneath a sealed overhead structure. Acceptable overhead structures must allow airflow, such as open or louvered pergolas.



An awning may be installed over the grill, provided it is high enough to prevent heat damage or fire. Maintain a minimum overhead clearance of 6 feet (72 inches) from the top of the grill hood to any overhead material.

A suitable installation location must include:

- Solid foundation
- Open airflow on at least three sides
- Minimum 6 ft of overhead clearance from combustible materials
- No overhead enclosure
- No adjacent windows
- No overhead storage
- No combustible materials stored in proximity

Explicit ventilation and clearance requirements are necessary to prevent heat damage, fire hazards, and the accumulation of unburned gas.

### **Construction Materials**

KoolMore is not responsible for damage, injury, or death caused by installing a grill enclosure in a non-approved location or using non-approved construction materials.

**▲ Do NOT use combustible materials for built-in construction.**

### **Acceptable building materials (non-combustible):**

- Brick
- Cinder block
- Steel framing
- Hardiboard
- Granite
- Tile
- Glass brick
- Concrete
- Cement
- Stucco
- Stone

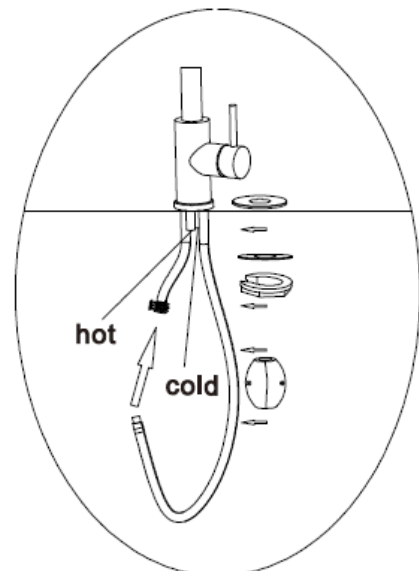
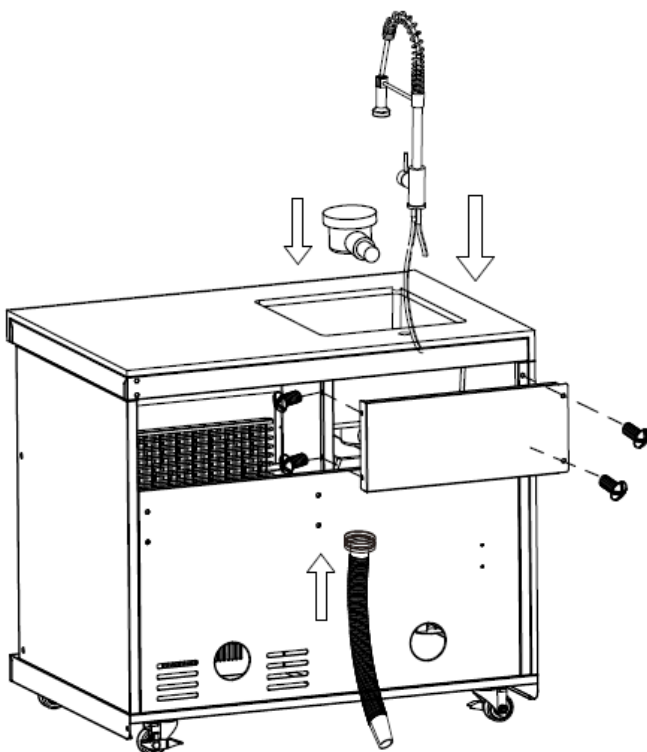
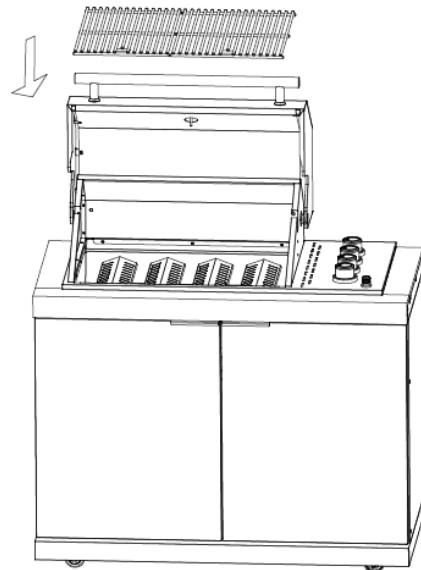
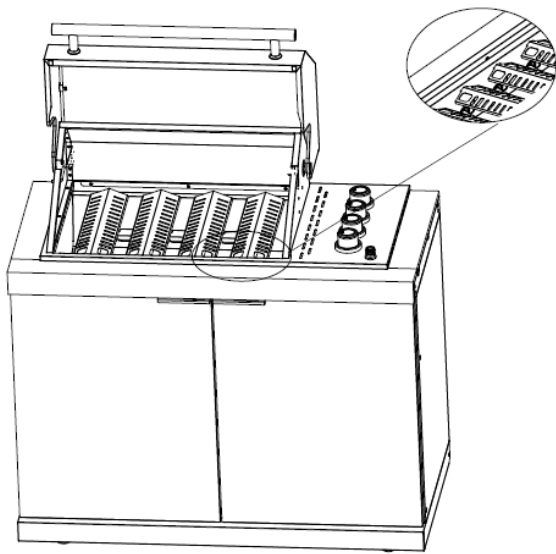
**Unacceptable building materials (combustible or heat-sensitive):**

- Wood of any type
- Laminate or synthetic materials
- Plastics
- Linoleum
- Fiberglass

Avoid materials that may deteriorate or warp due to heat or weather, such as drywall or plaster.

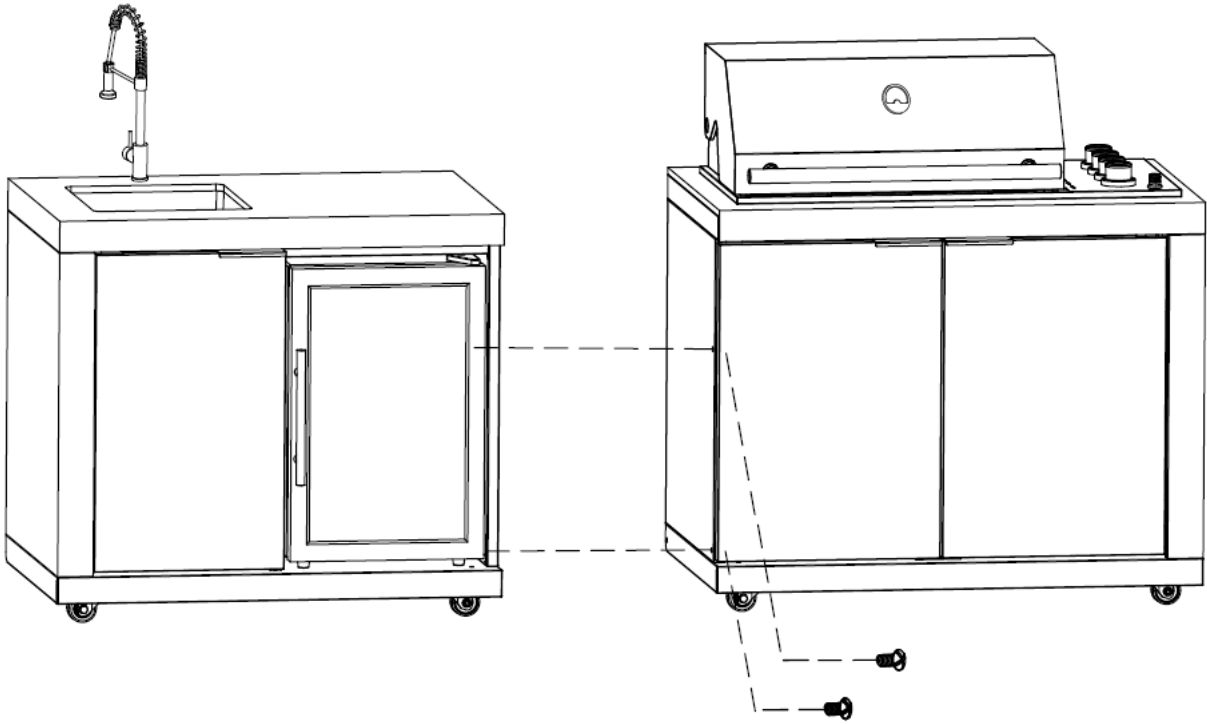
**Distance of Product From Wall**

Maintain the specified minimum clearances between the grill and combustible construction on the sides and back of the outdoor cooking appliance. The grill must also not be installed under overhead combustible construction.





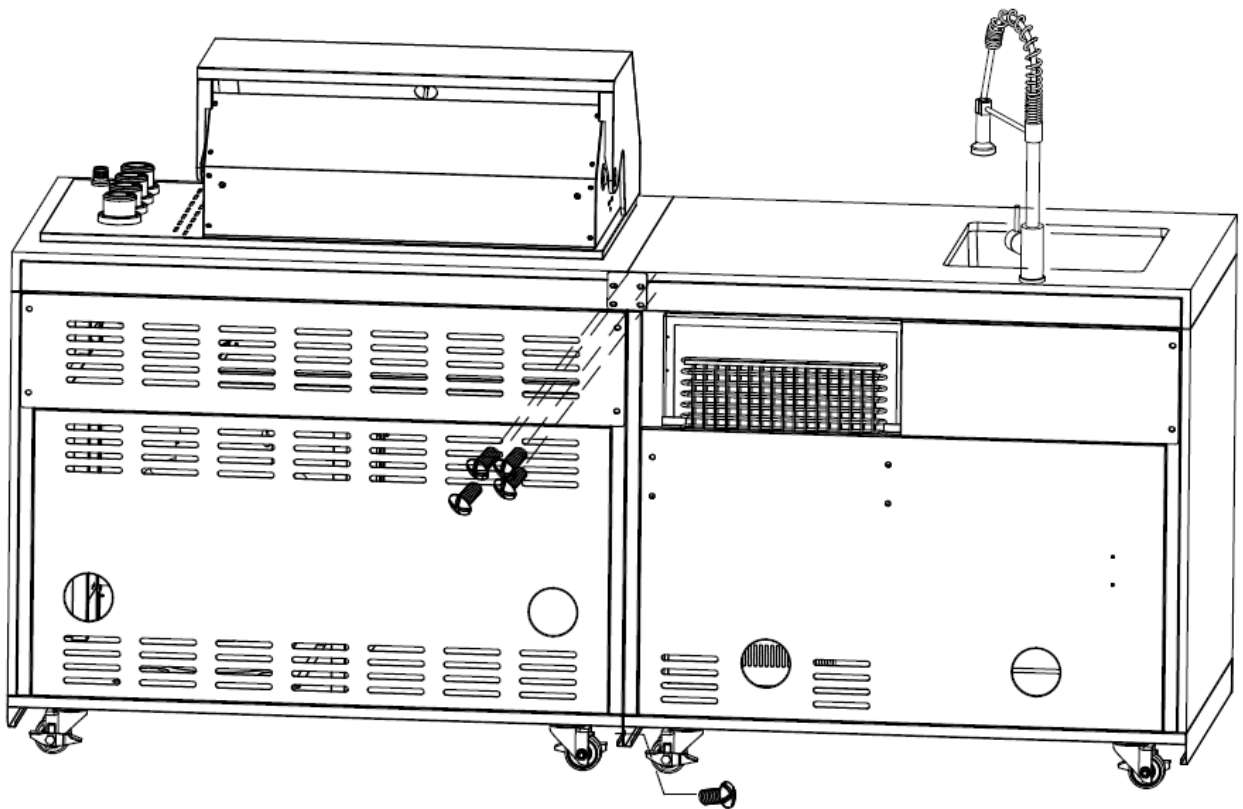
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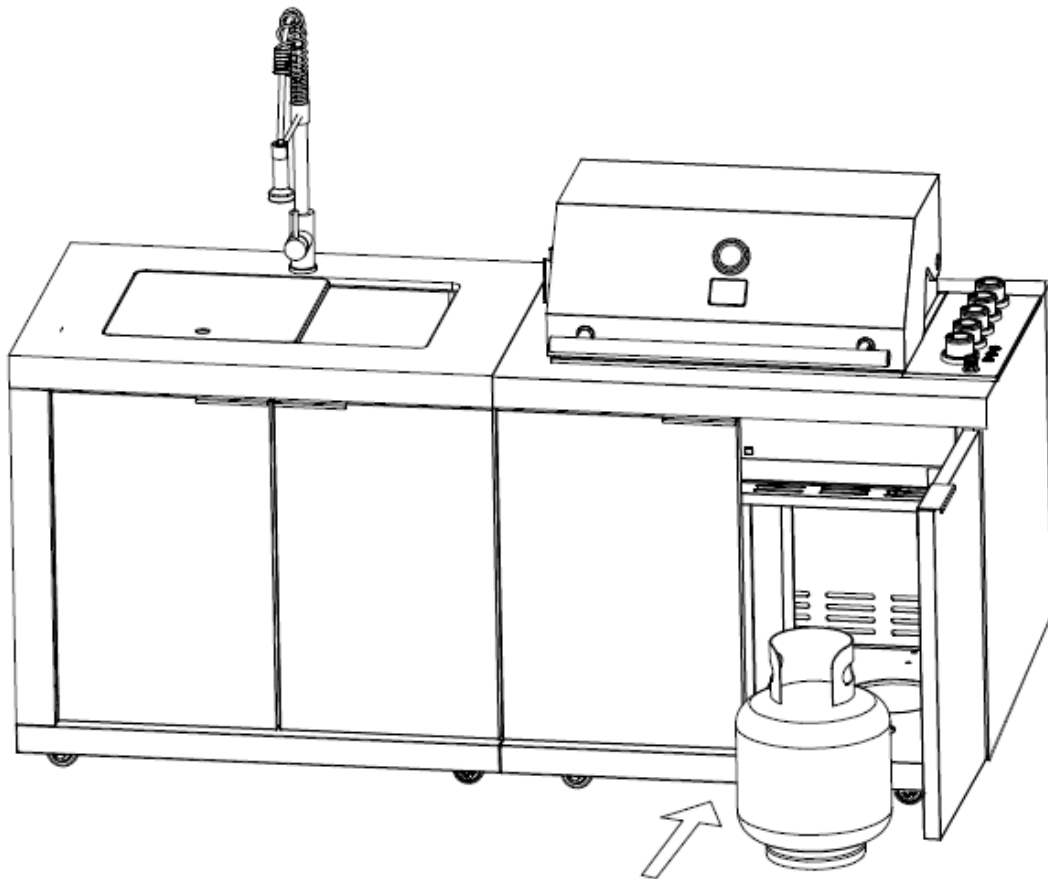


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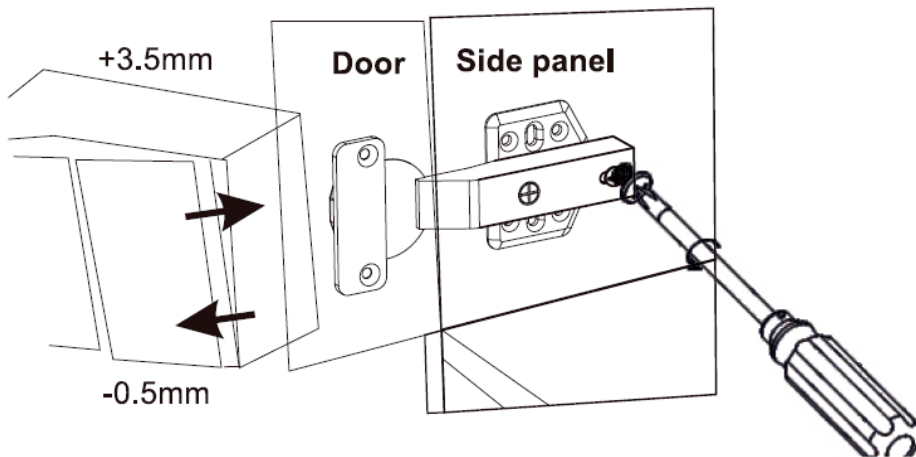


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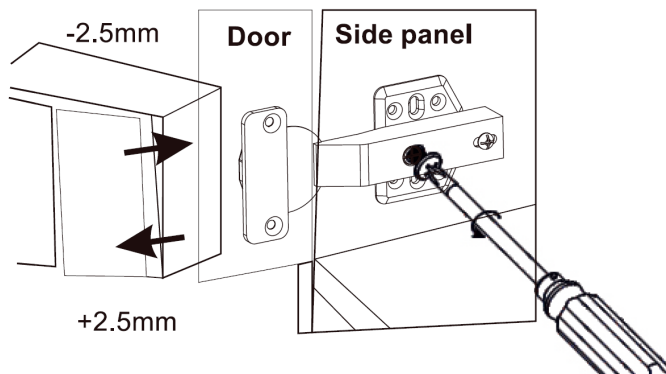




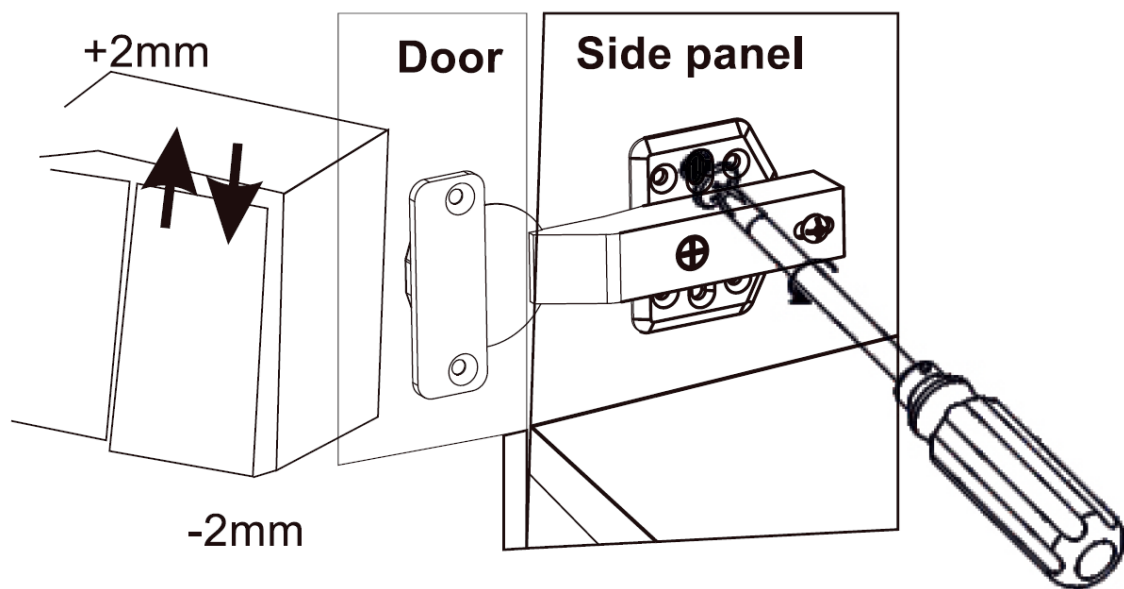
**Adjustment of Door Hinge**  
1. Left and right adjustment.



2. Depth adjustment.



3. Up and down adjustment.



# Specification



CSA/ANSI Z21.58-22 CSA  
1.6-22  
Outdoor Cooking Gas  
Appliance

## Model Information

**Model No:** KM-OKS-3585  
**Gas Type:** Liquid Propane (LP)  
**Main Burner Input Rate:** 12,000 BTU/hr (per burner)  
**LP Orifice Size:** 1.02 mm  
**Natural Gas (NG) Orifice Size:** 1.4 mm  
**Total Input Rate:** 48,000 BTU/hr

## Clearance Requirements

Minimum clearance from combustible construction:

- 36 inches from the sides
- 36 inches from the back

## WARNING:

Do not install or operate this appliance under any overhead combustible surface.

## LP Gas Safety Warning

### WARNING:

- Do not store a spare LP gas cylinder under or near this appliance.
  - Never fill the LP gas cylinder beyond 80% capacity.
- Failure to follow these instructions exactly may result in a fire, explosion, or serious injury.

## Electrical Information

**Electrical Rating:** 120V AC, 60Hz

- This appliance must be connected to a GFCI-protected outlet.
- Do not use extension cords unless absolutely necessary. If used, they must be outdoor-rated (W-A), GFCI-protected, and properly grounded.

## Gas Regulator Information

### CAUTION:

Use only the gas pressure regulator supplied with this appliance.

The regulator is factory-set for an outlet pressure of 11 inches water column (W.C.).

- Turn off the LP gas supply at the cylinder when the appliance is not in use.
- This appliance is configured for LP gas and may be converted to natural gas using an approved conversion kit.

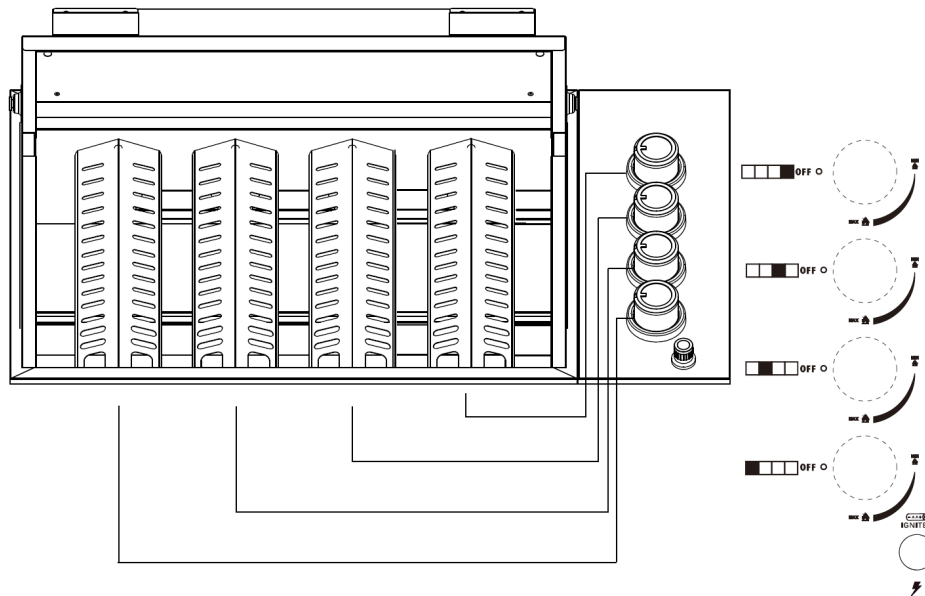
## Outdoor Use Notice

### FOR OUTDOOR USE ONLY

If the appliance is stored indoors, the LP gas cylinder must be disconnected and stored outdoors in a well-ventilated area.

# Operation

## Control Panel Instruction



## Lighting the Grill

### Before Lighting

- Inspect the gas hose for cuts, wear, or abrasion. Replace if damaged.
- Keep the area around the grill clear of flammable materials.
- Ensure ventilation openings are free of obstructions.
- Keep propane cylinders, regulators, and hoses away from temperatures above **125°F (51°C)**.
- Make sure all burner control knobs are in the **OFF** position.
- Do not operate side or rear burners with their covers closed.

## Electronic Ignition Lighting

1. Open the grill lid.
2. Push in and turn the control knob to the **MAX** position for **2–5 seconds**, then turn it back to **OFF**. This allows trapped air in the gas line to clear.
3. Push in and turn the control knob to **MAX** again. While holding the knob in, press the igniter button for **2–5 seconds**.
4. Once the burner ignites, release both the control knob and the igniter button.
5. If the burner does not ignite within **5 seconds**, turn the control knob to **OFF**, wait **5 minutes**, and repeat Step 2.
6. Repeat the procedure for any additional burners.

## Manual Shutdown

- To turn off the grill, rotate all control knobs to the OFF position.
- A popping sound when shutting off the burners is normal.

## Important Safety Information

### FOR OUTDOOR USE ONLY

- Turn off the LP gas supply at the cylinder when the grill is not in use.
- **WARNING:** Accessible parts may become very hot during operation. Keep young children away from the appliance.

## Connecting the Gas Line to the Grill

### Connecting the Grill

Connect the gas line to the grill using the appropriate connection for your gas type.

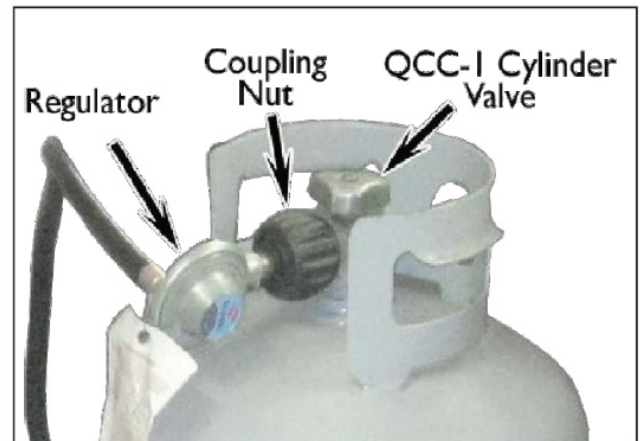
Other gas cylinders may be acceptable for use with this appliance if they are compatible with the cylinder retention system. Refer to the illustrations to ensure the cylinder is secured correctly and that the points of contact between the cylinder and retention mechanism are correct.



### Connecting to a Gas Source

#### Liquid Propane (LP) Connection

- Use the pressure regulator and hose assembly supplied with the grill, or an equivalent regulator and hose with the exact specifications.
- Replacement LP regulators and hoses must include a coupling nut compatible with a QCC-1 LP cylinder valve on one end and a 3/8" tapered female fitting on the other end for connection to the grill manifold.
- Connect the brass fitting to the manifold inside the grill. Do not use Teflon tape or pipe sealant.
- Do not remove the natural gas regulator from the manifold.
- Securely connect the coupling nut to the LP cylinder valve.



After completing the connection, perform a leak test before operating the grill.

#### Natural Gas (NG) Connection

- Connect the gas supply line to the NG stub located inside the barbecue island.
- Follow the instructions on **Page 23** for proper natural gas connection.

After completing the connection, perform a leak test.

## **Leak Testing Procedure**

Perform a leak test at least once per year, and any time the gas cylinder is replaced, disconnected, or when any part of the gas system is serviced.

Always perform leak tests outdoors in a well-ventilated area.

Never smoke or use open flames during leak testing.

### **To Perform a Leak Test:**

1. Prepare a leak-testing solution by mixing one part liquid dish soap with one part water in a spray bottle.
2. Ensure all control knobs are in the OFF position.
3. Turn on the gas supply:
  - For natural gas, open the main gas valve.
  - For LP gas, turn the cylinder valve counterclockwise one full turn to open.
4. Spray the soapy solution on all gas connections and joints.
  - Bubbles indicate a gas leak.
5. Stop any leaks by tightening connections or replacing defective parts with manufacturer-recommended components.
  - Do not attempt to repair a damaged cylinder valve. Replace the cylinder immediately.
6. Turn all control knobs back to the OFF position.

### **If You Are Unable to Stop a Leak:**

1. Turn all control knobs to OFF.
2. Shut off the gas supply and release pressure in the hose and manifold by pushing in and turning any control knob one-quarter turn counterclockwise.
3. For LP systems, remove the cylinder from the grill.
4. Contact an authorized gas appliance service technician or LP gas supplier.

**Do not use the appliance until the leak has been fully corrected.**

## **Using Your Grill**

Before operating the grill, read all instructions carefully.

Before first use, wash the entire grill with mild soap and water to remove manufacturing oils or residues. Dry thoroughly.

Cover the grill when not in use to minimize dust, dirt, and weather exposure, and to extend the appliance's life.

## **Important Safety Reminders**

- Use the grill only for its intended purpose.
- Never use charcoal in a gas grill.
- Do not heat sealed containers (such as cans or jars) on the grill. Pressure buildup may cause them to explode.
- Never place flammable materials (paper, cloth, gasoline, or lighter fluid) on or near the grill, including shelves or cabinets.

## **Basic Grill Operation**

### **Before lighting the grill:**

- Ensure all burner control knobs are in the OFF position.

- Do not attempt to light the grill if you smell gas.
  - After connecting the hose, check all connections with a soap-and-water solution.
1. Ensure the drip tray is installed correctly.
  2. Light the grill according to the lighting instructions provided previously.
  3. Turn the control knob to HIGH and preheat the grill for 15 minutes with the lid closed.
  4. Place food on the grill and cook as desired. Adjust heat as needed.
  5. Allow the grill to cool and clean the drip tray after each use.

Do not leave the grill unattended while it is in use.

### Gas Cylinder Orientation

The LP gas cylinder must remain upright during operation to allow proper vapor withdrawal. Operating the grill with the cylinder on its side may allow liquid gas to enter the regulator, causing erratic flames, flare-ups, or explosions.

### Warnings & Cautions

#### WARNING:

Do not use matches or cigarette lighters for lighting procedures. Severe burns may occur and lighters can explode.

#### WARNING:

Do not cover the entire cooking surface with griddles or pans. Trapped heat may cause overheating and improper burner operation.

#### CAUTION:

Do not spray water on a hot gas unit. Sudden cooling may damage porcelain or cast-iron components.



# Maintenance

## Cleaning and General Maintenance

To ensure safe operation and long service life, follow these maintenance instructions carefully.

Clean the interior components of the grill regularly based on frequency of use and the types of food cooked. The entire grill should be thoroughly cleaned **at least once per year**.

Always keep the area surrounding the grill clear of combustible materials, gasoline, and other flammable liquids or vapors. Do not obstruct the airflow required for proper combustion and ventilation.

Before cleaning any part of the grill, disconnect the electrical power supply.

These instructions apply to grills and barbecue islands with stainless steel components.

Although stainless steel resists rust and corrosion better than ordinary steel, it is not rust-proof. Regular cleaning and periodic protection are necessary to maintain its appearance and prevent corrosion.

For best results, clean the grill shortly after cooking, once it has cooled enough to handle safely. This helps prevent grease buildup, reduces fire risk, and keeps the grill looking its best.

## Stainless Steel Care and Cleaning

All exposed stainless steel surfaces require proper care to maintain their finish.

### Basic Cleaning Steps

#### 1. Clean

Use a sponge or soft cloth with warm water and mild dish soap to remove grease, food residue, and stains. For heavier soil, products such as Formula 409 or Fantastik may be used.

#### 2. Rinse

Rinse all surfaces thoroughly and dry completely with a clean towel. Do not allow stainless steel to air-dry.

#### 3. Polish

Apply a stainless steel surface protectant to all exposed stainless steel surfaces to help prevent smudging, stains, and corrosion.

## Approved and Prohibited Cleaning Products

**DO NOT USE the following, as they may damage stainless steel surfaces:**

- CLR
- Lime-Away
- Oven cleaner
- Abrasive cleansers (Ajax®, Comet®, etc.)

- Ammonia
- Bleach or chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

### **Recommended Cleaning Products**

- Mild dish detergent (such as Dawn®)
- Formula 409®
- Fantastik®
- Instant Rust Out® (exterior surfaces only)
- WD-40® (exterior surfaces only)
- Sheila Shine® (exterior surfaces only)

Baking soda, lemon oil, olive oil, vinegar, or club soda may also be effective for removing light soil.

### **Do not use steel wool or wire brushes on stainless steel surfaces.**

For light soil, use a soft cloth or sponge. For heavier buildup, a Scotch-Brite® pad may be used with caution.

Apply WD-40 or Sheila Shine to a paper towel (not directly to the grill), then wipe in the direction of the grain. Buff with a clean cloth until dry. A slight residue is acceptable.

### **⚠ WARNING:**

Do not use Instant Rust Out, WD-40, or Sheila Shine on food-contact surfaces or near food preparation areas.

Do not spray these products near open flames—they are highly flammable in aerosol form.

### **Rust Removal**

Stainless steel may rust if not properly maintained, especially in coastal or high-humidity environments. Salt accelerates corrosion, so frequent cleaning is essential.

### **Recommended Rust Removal Methods**

#### **Method 1: Instant Rust Out (Exterior Only)**

Spray the affected areas and allow the solution to sit for approximately 30 seconds. Wipe clean with a cloth. Rinse with water, dry thoroughly, then apply WD-40 or Sheila Shine as a protective coating.

#### **Method 2: WD-40 or Sheila Shine (Exterior Only)**

Spray the surface lightly with the cloth and wipe it clean. For heavier rust, a Scotch-Brite pad may be used carefully.

### **⚠ CAUTION:**

Do not use nitric acid (aqua fortis). It is highly corrosive and may cause injury or damage to stainless steel surfaces.

## **Cleaning the Interior of the Grill**

1. Clean interior surfaces with warm water, mild dish soap, and a soft cloth or sponge.
2. Rinse and dry thoroughly. Do not allow water to collect or puddle. Standing water may cause corrosion.
3. Cooking racks, flame tamers, and flavor bars can be removed for cleaning and are dishwasher safe.

## **Burner Maintenance**

Spiders and insects may nest in burner tubes, restricting gas flow and causing flashback fires.

### **Important:**

Before servicing burners, turn all control knobs to the OFF position, shut off the gas supply, and disconnect the fuel line.

To clean burners:

- Remove locking pins located beneath the grill toward the back.
- Lift burners out carefully, away from the gas valve orifices.
- Clean burner exteriors with a wire brush.
- Clear clogged ports using a stiff wire (such as an open paper clip).
- Inspect burners for cracks or damage. Replace damaged burners immediately.

Reinstall burners securely. Locking pins do not need replacement.

## **Cooking Grates**

Clean cooking grates with hot water and detergent. A stiff brush or steel wool may be used **only on cooking grates or griddles**, not on other stainless steel surfaces.

## **Drip Pan**

The full-width drip pan collects grease and should be cleaned after each use.

Allow the pan to cool completely before cleaning. Wash with warm, soapy water and rinse thoroughly.

## **Steam Cleaning**

Steam cleaning the grill interior is an effective method that does not void the warranty. Portable steam cleaners may be used on most grill components, including burners.

After steam cleaning, wipe all surfaces dry. If burners become wet, ignite them and allow them to burn for approximately **10 minutes** to remove moisture.

## **Covering Your Grill**

After the grill has completely cooled, cover it with the included full-length, zippered weather cover. Using the cover helps protect the grill from weather exposure and environmental contaminants.

**Never cover the grill while it is hot.**

# Troubleshooting

## **Problem: Plugged Orifice**

**Solution:** If a burner orifice becomes blocked, clear it as follows:

1. Remove the cooking grates, flame tamers, and grease tray.
2. From beneath the burner peg, remove the locking pin using a standard screwdriver or needle-nose pliers.
3. Carefully lift each burner upward and away from the gas orifice.
4. Remove the orifice from the control valve.
5. Gently clear any obstruction using a fine wire.
6. Reinstall the orifice.
7. Reposition the burners over the orifices, ensuring each burner peg is properly seated in the position hole at the bottom ledge of the firebox.
8. Reinstall the flame tamers, cooking grates, and grease tray.

**Note:** If you suspect an obstruction inside the control valve, do not attempt to repair it. Contact your authorized dealer for assistance.

## **Problem: Igniter Misaligned or Not Sparking**

**Solution:** Perform the following checks:

- Verify that the electrode tip is positioned correctly, pointing forward toward the front of the burner, and is clean and free of grease.
- Ensure the ignition wire is firmly connected to both the igniter and the electrode. Replace the wire if it is frayed or cracked.
- With the gas supply turned **OFF** and all control knobs in the **OFF** position, test each igniter individually:
  - Push the control knob entirely inward and rotate it approximately  $\frac{1}{4}$  **turn counter-clockwise** until you hear a click.
  - A blue spark should be visible at the electrode tip.
  - Return the control knob to OFF before testing the next igniter.

**Important:** If the grill was recently in use, wait at least 5 minutes before attempting to relight. This allows any accumulated gas to dissipate.

If the igniter still fails to operate after completing these steps, contact your authorized dealer for service.

## **Problem: Flashback (Fire Inside Burner Tubes)**

**Solution:** If flames appear inside or around the burner tubes:

1. Immediately turn off the gas supply at its source.
2. Turn all control knobs clockwise to the OFF position.
3. Allow the grill to cool completely.
4. Remove the cooking grates, flame tamers, and grease tray.
5. Clean the burner tubes and burners thoroughly as described in the maintenance section of this manual.

# Fuel Type Conversion

**THIS CONVERSION MUST BE PERFORMED BY A QUALIFIED GAS TECHNICIAN ONLY.**

## Fuel Type Conversion (LP to Natural Gas)

### IMPORTANT SAFETY INFORMATION

- This grill is factory-configured for Liquid Propane (LP).
- Natural gas (NG) conversion must be performed by a qualified gas technician only.
- Do NOT attempt to convert this grill yourself. Improper conversion may result in gas leaks, fires, explosions, serious injuries, or deaths.
- If you smell gas, hear unusual noises, or notice abnormal operation after conversion, immediately shut off the gas supply and discontinue use until the appliance is inspected and repaired by a qualified technician.

### Before You Begin

- Ensure the grill has been properly converted for natural gas before connecting it to an NG supply.
- When converted to natural gas, replace the LP gas label with the supplied NG gas label.
- For mobile appliances connected to a fixed gas supply with a flexible hose, a restraining chain or tether of adequate strength must be installed.
  - The tether must be secured to both the appliance and the wall within 2 inches of each connection point.
  - The tether length must not exceed 80% of the hose length.

### Parts and Tools Required

#### Included with Conversion Kit

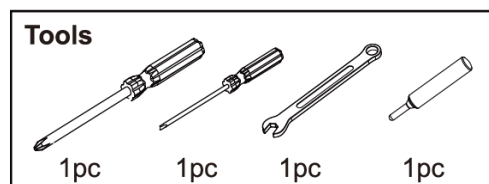
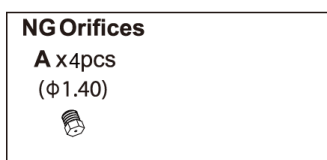
- Natural gas orifices (Ø 1.40 mm, 4 pcs – main burners)
- Anaerobic thread sealant

#### Tools (Included)

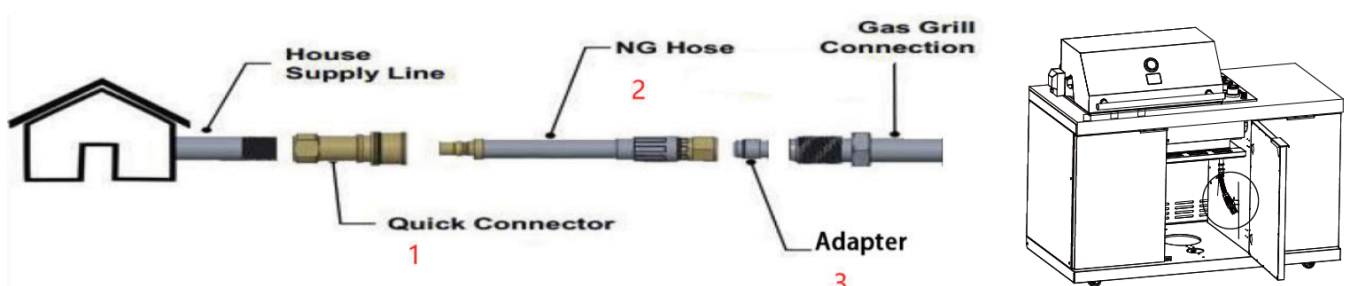
- 7 mm nut driver
- Flat-head screwdriver
- Phillips screwdriver

#### Customer-Supplied Accessories

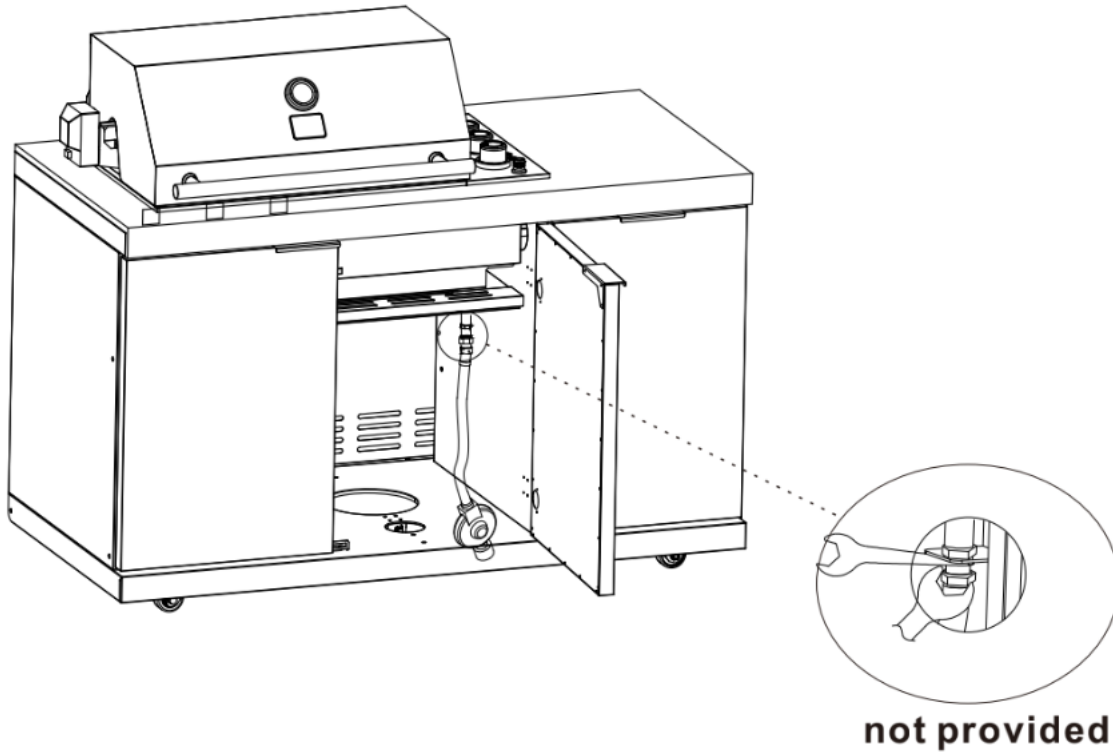
- 10 ft (3.0 m) natural gas hose
- 4" water column natural gas regulator with hose



### Tools will be needed for gas conversion

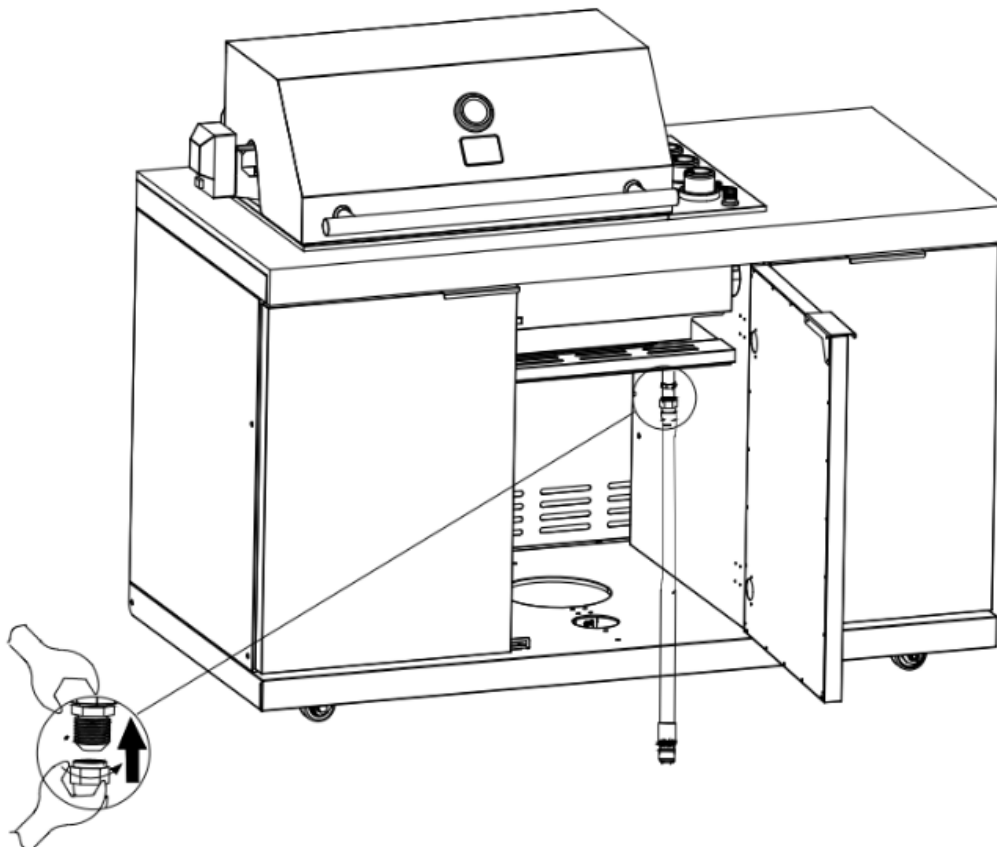


## LP to Natural Gas Conversion Procedure



### Gas Supply Preparation

1. Turn off the main gas supply valve.
2. Disconnect and remove the LP gas cylinder.
3. Ensure all burner control knobs are in the OFF position.
4. Remove the LP regulator from the manifold using an adjustable wrench.
5. Install the natural gas regulator hose onto the manifold and secure it tightly.

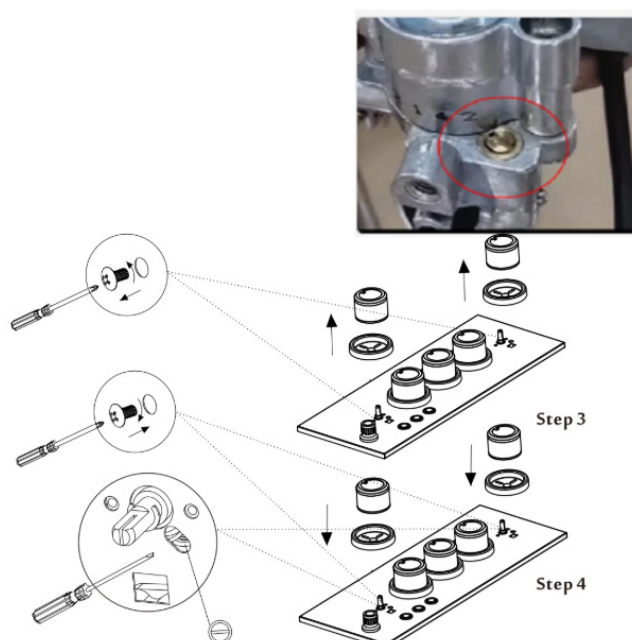
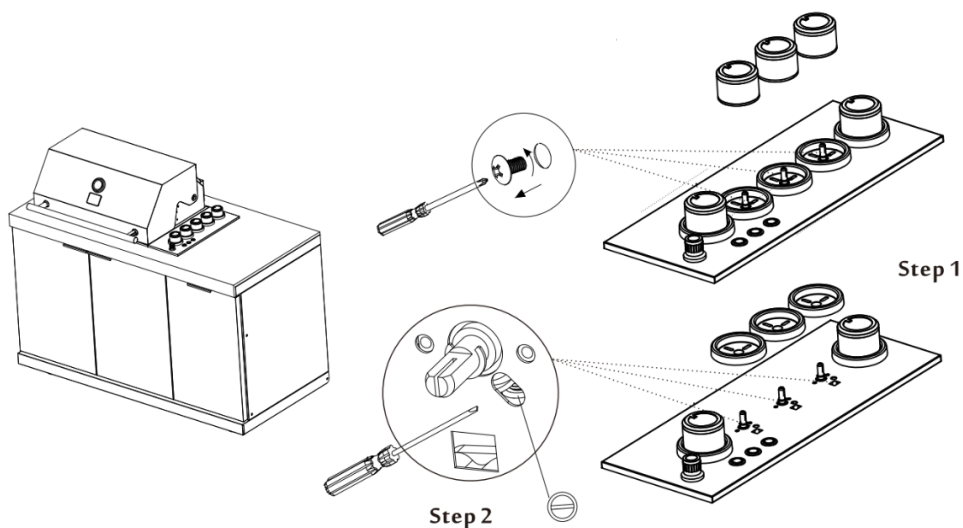


## Orifice Replacement (Main Burners Only)

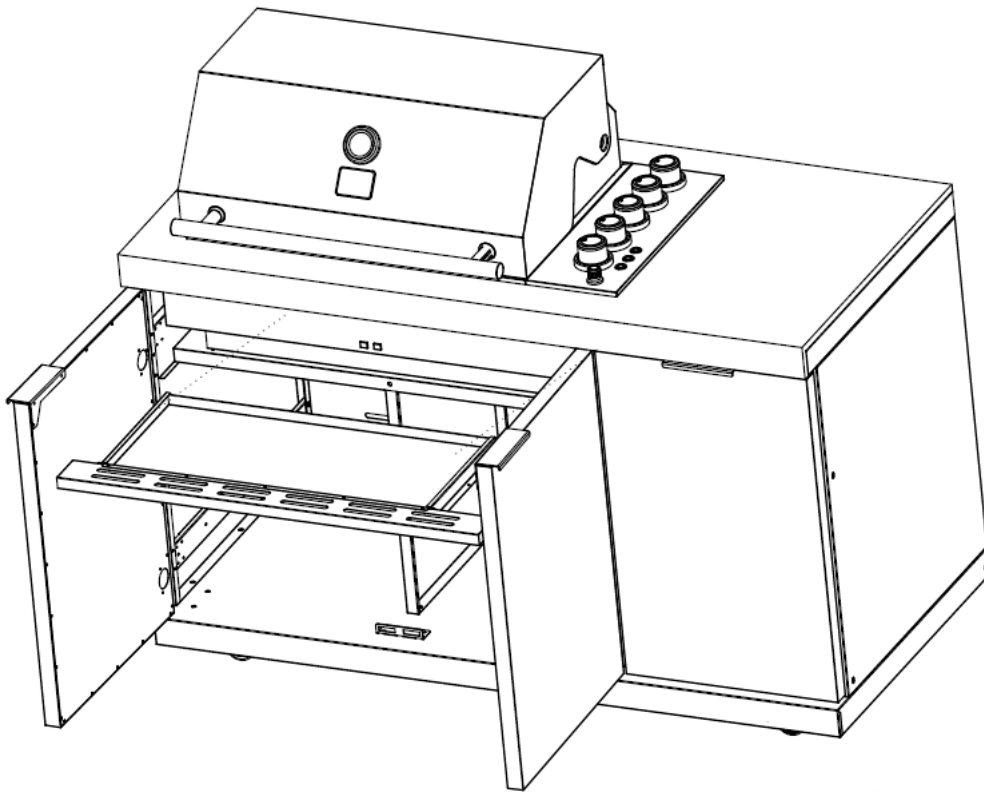
1. Remove the drip tray.
2. Remove the control knobs.
3. Loosen the screws securing the control panel (leave two screws loosely attached for support).
4. Remove the valve cover and nozzle bracket.
5. Using a wrench, remove the LP orifices from the main burners.
6. Apply anaerobic sealant to the threads of the NG orifices.
7. Install the NG orifices and tighten securely.
8. Reinstall the nozzle bracket and valve cover.

## Valve Adjustment

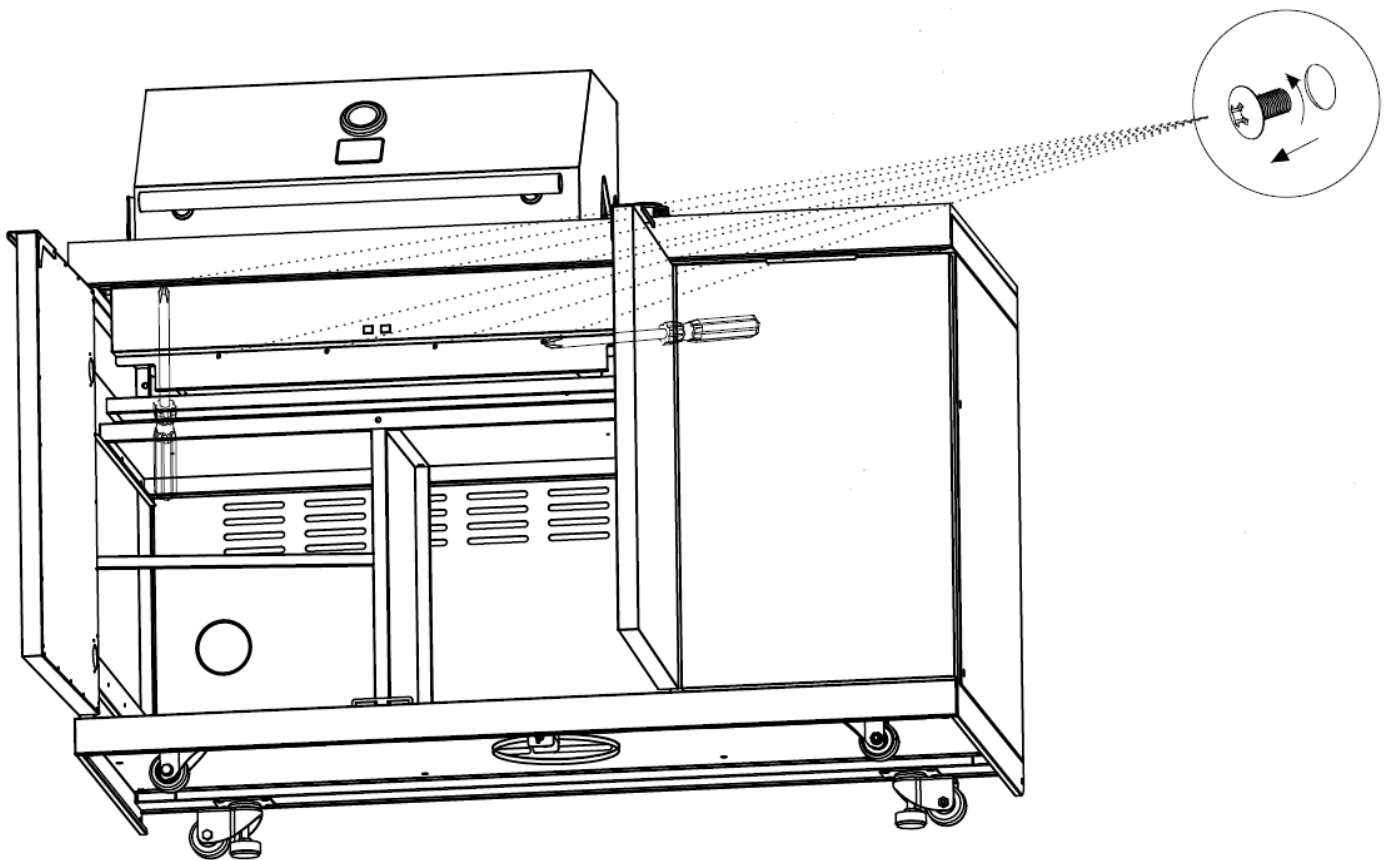
1. Using a flat-head screwdriver, adjust the valve screw:
  - Turn the adjustment screw 360° inward from its fully seated position.
  - Bottom position = LP
  - Top position = NG  
(Main burners only)
2. Reinstall the control panel and secure all screws tightly.
3. Reinstall all control knobs.



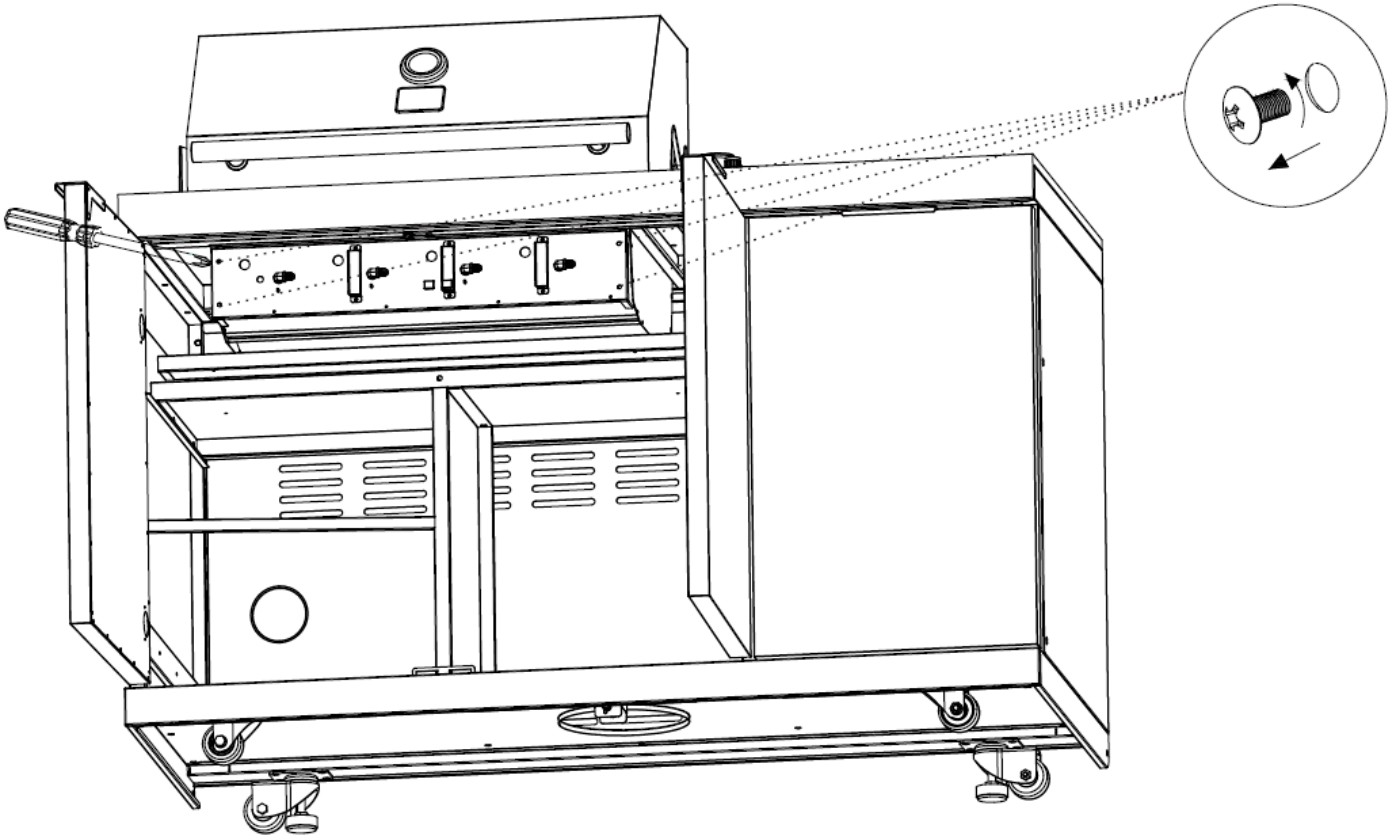
**Take out the drip tray**



**Unscrew the valve cover**



## Unscrew the nozzle bracket



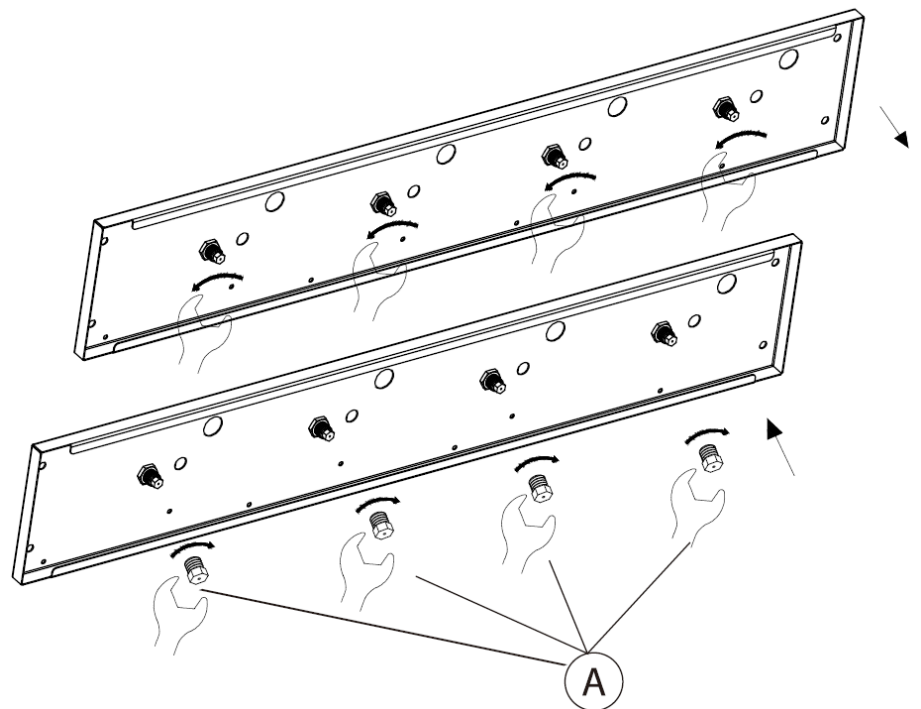
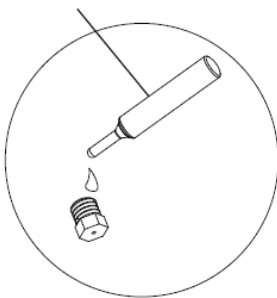
Use a wrench the LP nozzle to NG nozzle, apply anaerobic adhesive to the threads.  
(only for main burner)

### NG Orifices

A x4pcs  
( $\phi 1.40$ )



Anaerobic Adhesive



## Reassembly and Leak Testing

1. Reconnect all gas hoses, including the infrared burner hose if applicable.
2. Secure all panels using the original screws.
3. Verify all burners are correctly seated and secured.
4. Perform a soap-and-water leak test on all gas connections.
5. Light the burners to confirm proper operation.

## Natural Gas Connection

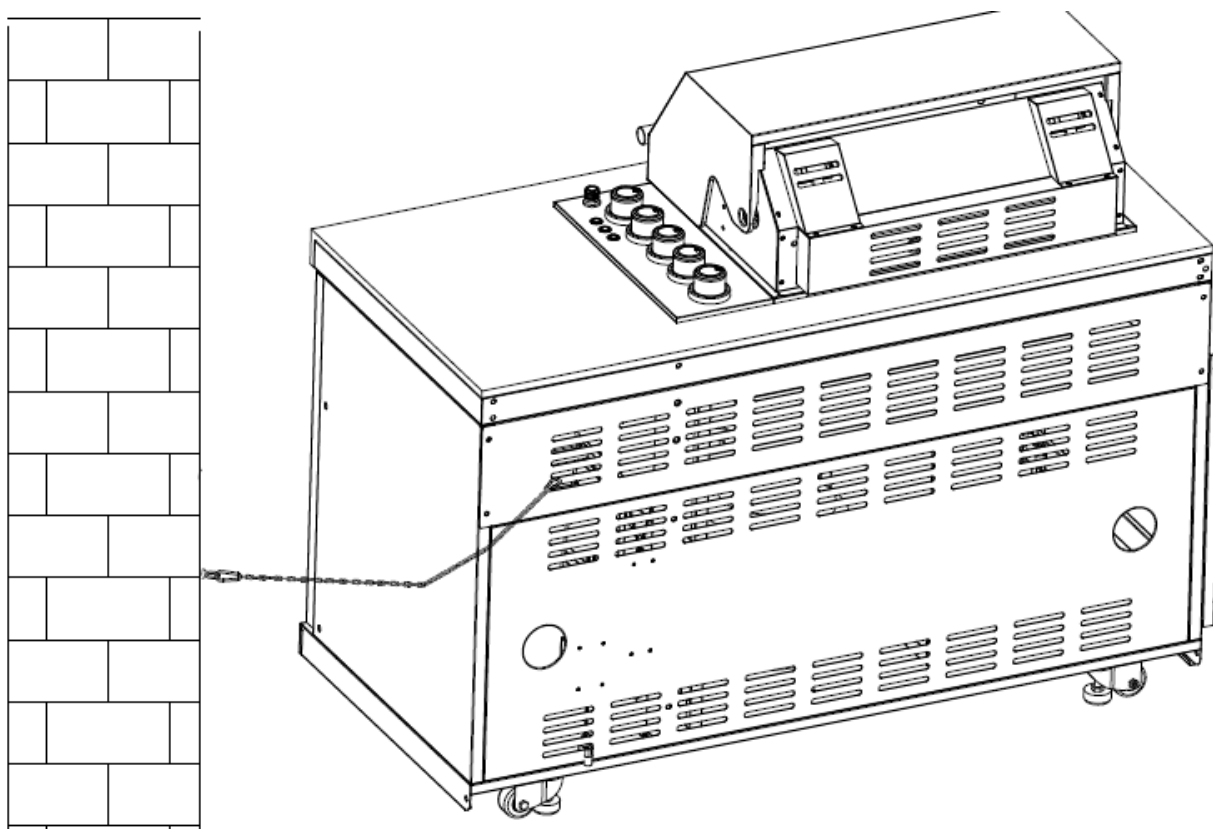
1. Connect the brass fitting on the flexible NG hose to the grill.
2. Connect the quick connector on the opposite end to the rigid household natural gas supply.
3. Perform a final leak test after the connection is complete.

## Post-Conversion Safety Requirements

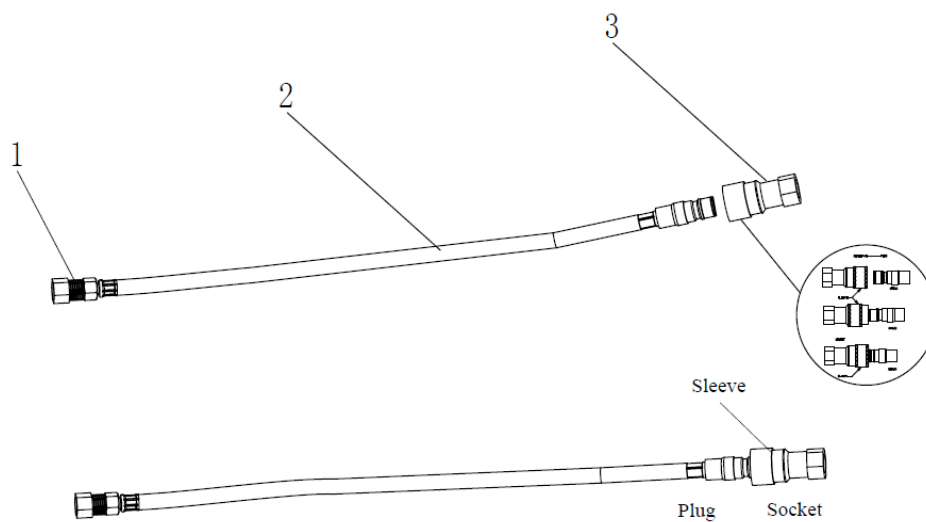
- After conversion to natural gas, the grill must be secured and must not be moved.
- Install a restraining chain or wire of adequate strength between the grill and a fixed wall.
- Ensure compliance with all local gas and building codes.

### **⚠ WARNING:**

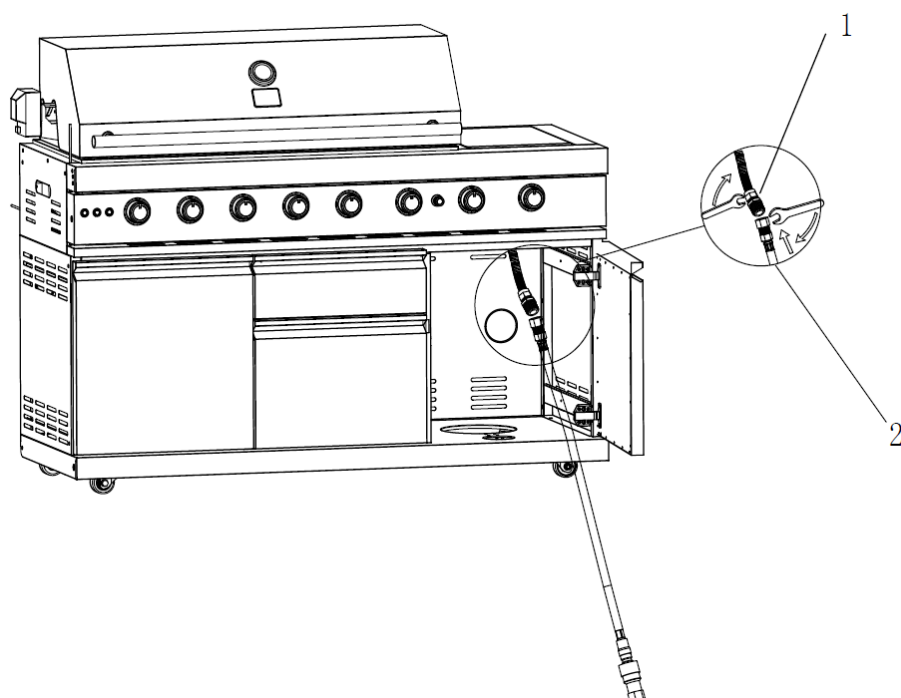
Failure to follow these instructions exactly may result in fire, explosion, serious injury, or property damage.



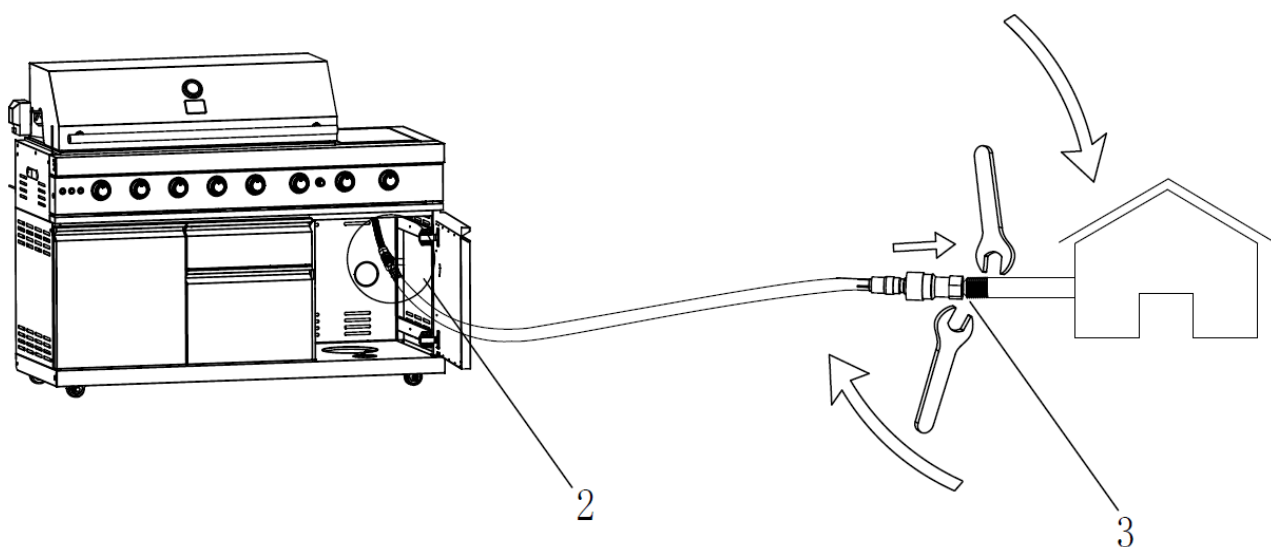
1. Click the Socket into the plug by pulling back the sleeve.



2. Fasten the connector into BBQ pipe and connector.

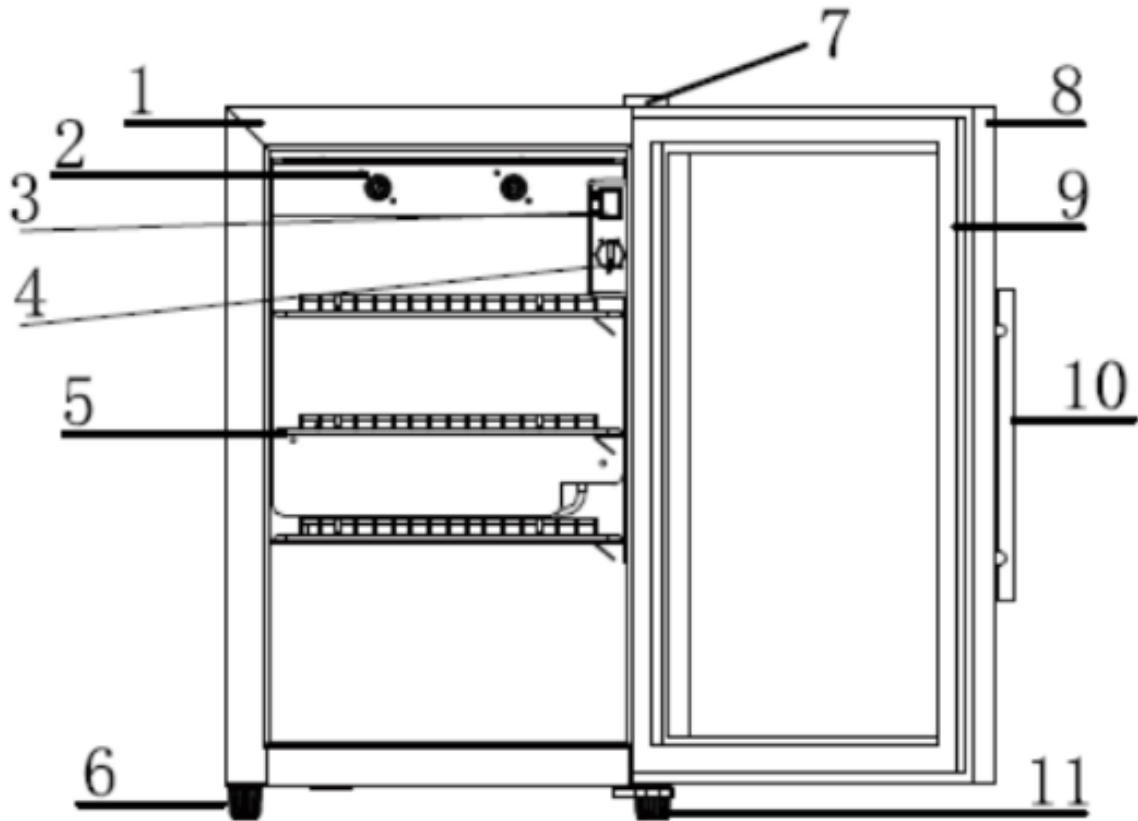


3. Fasten the snap into house NG pipe.



# Refrigerator User Manual

## Overview



1. Casing
2. Fans
3. LED Light Switch
4. Thermostat Switch Knob
5. Rack
6. Foot
7. Upper Hinge
8. Door
9. Door Gasket
10. Door Handle
11. Lower Hinge

Product appearance may vary slightly from this Manual due to ongoing improvements, without affecting operation or use.

# Safety

## General Safety

- This appliance uses flammable refrigerant and insulation materials. Use caution during installation, maintenance, handling, and disposal.
- Do not damage the refrigerant circuit. Damage may cause fire or explosion.
- Do not disassemble the appliance. There are no user-serviceable parts inside.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or a similarly qualified technician.
- Children should be supervised and must not play with the appliance.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless properly supervised.
- Do not place the appliance in locations where corrosive or flammable gases may be present.

## Electrical Safety

- Use a dedicated, grounded power outlet that matches the voltage listed on the product nameplate.
- Do not share the power outlet with other appliances.
- Do not extend or modify the power cord.
- Do not damage, crush, pinch, or trap the power cord.
- Do not reconnect power for at least 5 minutes after unplugging or a power outage.
- Ensure the power plug remains accessible at all times after installation.
- Do not connect the grounding wire to gas pipes, water pipes, lightning rods, or telephone lines.

## Fire & Explosion Prevention

- Do not store flammable or explosive substances (such as gasoline, alcohol, or aerosol cans with flammable propellants) in or near the appliance.
- Do not spray flammable substances near the appliance.
- Do not use electrical appliances inside the food storage compartments unless approved by the manufacturer.
- Keep ventilation openings in the appliance cabinet and surrounding structure clear of obstruction at all times.
- Do not use mechanical devices or other means to accelerate defrosting unless recommended by the manufacturer.

## Transport & Handling

- Turn off and unplug the appliance before moving it.
- Keep the unit upright during transport; do not tilt more than 45°.
- Do not carry the appliance by the front or rear. Tilt and move it from the sides only.
- Do not lay the appliance flat during transport.
- Remove all contents before moving to prevent items from falling.
- Handle with care; the door is made of glass.

**Disposal Safety**

- Before disposing of the appliance, remove the doors and leave the shelves in place to prevent children from becoming trapped inside.
- Disposal and recycling must be performed by qualified personnel in accordance with local regulations.
- Do not damage the refrigeration system during disposal to prevent refrigerant leakage.

# Installation

## Location & Placement

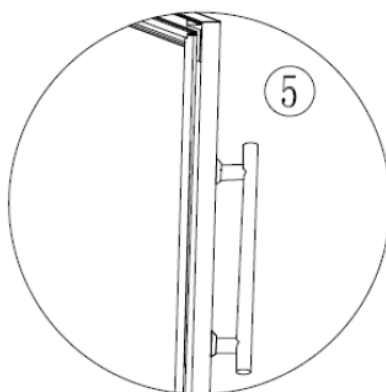
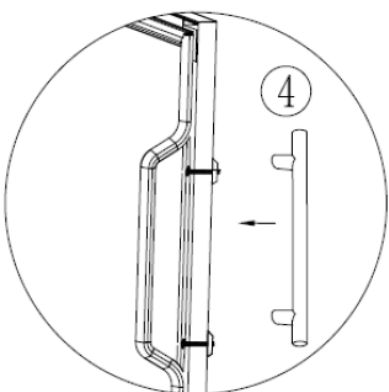
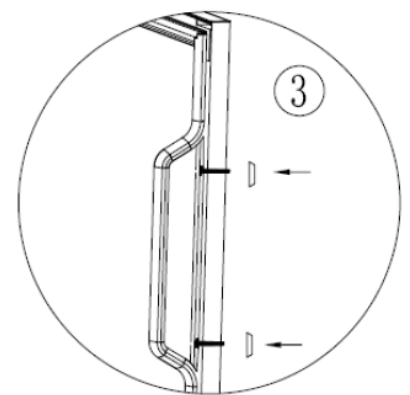
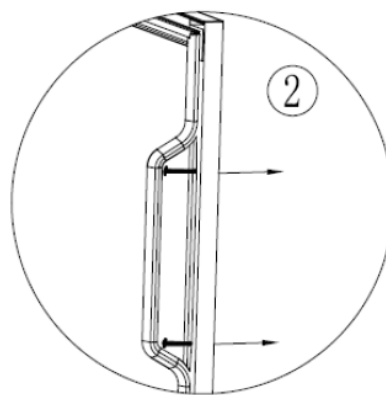
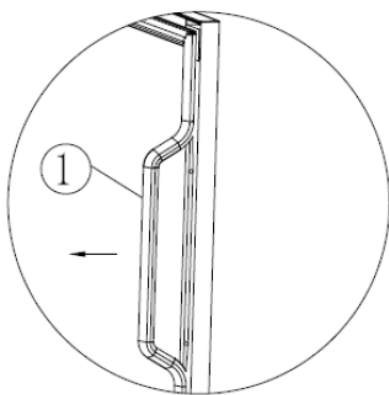
- Remove all packaging materials before installation.
- Place the refrigerator on a smooth, solid, level surface.
- Install in a well-ventilated area.
- Maintain at least 2 in. of clearance on the left, right, and back for heat dissipation.
- Do not install in areas where corrosive or flammable gases may be present.
- Ensure the power plug remains accessible after installation.

## Before Powering On

- After transportation, leave the unit upright and unplugged for at least 24 hours before connecting power.
- Check that the power cord, thermostat knob, and LED light switch are functioning properly.

## Door Handle Installation

1. Pull back the door gasket located behind the handle.
2. Insert screws into the pre-drilled holes.
3. Reattach the gasket.
4. Attach the handle.
5. Tighten screws and press the door gasket back into place.



# Operation

## Temperature Control

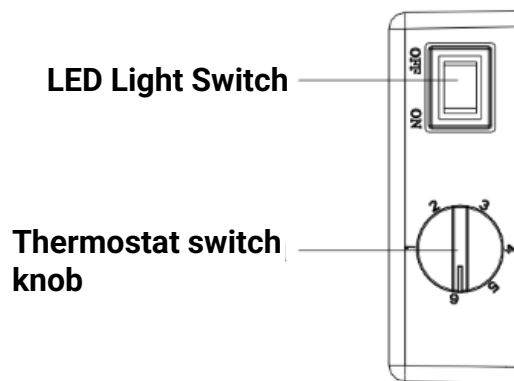
- The thermostat has 6 levels:
  - 1 = highest temperature
  - 6 = lowest temperature
- Adjust according to storage needs.

## Lighting

- Use the LED light switch to turn the interior light on or off.

## Usage Guidelines

- Do not hang items on the door.
- Do not overload shelves or block air inlets/outlets.
- Avoid keeping the door open for extended periods.
- Ensure the door gasket seals properly.



# Maintenance

## Cleaning

- Unplug the appliance before cleaning.
- Clean interior and exterior surfaces using a soft cloth and mild neutral detergent.
- Wipe dry with a clean, soft cloth.
- Do not flush the unit with water.
- Clean regularly to maintain optimal performance and extend the product's life.

## Cleaning Warnings

- Do not use abrasive or corrosive cleaners, including:
  - Alkaline detergents
  - Toilet soap
  - Boiling water
  - Lacquer thinner, acetone, methylbenzene
- Plastic parts (door gasket, door frame) may degrade if oil fumes accumulate—clean regularly.

## Long-Term Storage

If the unit will not be used for an extended period:

- Unplug the power cord.
- Remove all contents.
- Clean and dry the interior and exterior thoroughly.
- Store in a location inaccessible to children.



# Troubleshooting

<b>Appliance Does Not Work</b>	<ul style="list-style-type: none"><li>• Check if the power cord is plugged in.</li><li>• Check for power supply or a blown fuse.</li></ul>
<b>Cooling Issues</b>	<ul style="list-style-type: none"><li>• Ensure adequate ventilation space.</li><li>• Check for nearby heat sources.</li><li>• Make sure the door closes properly.</li><li>• Inspect the door gasket for damage or deformation.</li><li>• Avoid overloading shelves.</li><li>• Check thermostat settings.</li><li>• Ensure air vents are not blocked.</li></ul>
<b>Noise</b>	<ul style="list-style-type: none"><li>• Ensure the unit is level.</li><li>• Confirm sufficient ventilation space.</li><li>• Make sure the appliance is not touching the walls.</li><li>• Check for loose or missing parts.</li></ul>
<b>Normal Operating Conditions</b>	<ul style="list-style-type: none"><li>• Flowing water-like sounds may occur due to refrigerant circulation.</li><li>• Condensation may appear on surfaces in hot or humid environments; wipe dry with a soft cloth.</li></ul>

If issues cannot be resolved, please contact KoolMore Customer Service.



# WARRANTY

## LIMITED WARRANTY

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KoolMore Supply Inc. extends a limited warranty to the original purchaser, guaranteeing that this KoolMore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, KoolMore Supply Inc. reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, KoolMore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a KoolMore designated service company.

To claim warranty or request repair service:

Email [support@koolmore.com](mailto:support@koolmore.com). Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit [koolmore.com](http://koolmore.com) and use the Contact Us page. A KoolMore customer service representative will promptly arrange service for your appliance.

We thank you for choosing KoolMore.

## WARRANTY EXCLUSIONS

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This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

***KoolMore***